

Historic, Archive Document

Do not assume content reflects current
scientific knowledge, policies, or practices.

aTP372

.6

.U5622226

1959

**United States
Department of
Agriculture**

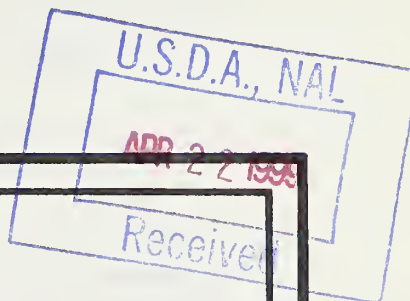


National Agricultural Library

UNITED STATES DEPARTMENT OF AGRICULTURE

AGRICULTURAL MARKETING SERVICE

Washington, D. C.



**UNITED STATES
STANDARDS**
for grades of
**FROZEN
SWEET PEPPERS**



EFFECTIVE MARCH 13, 1959

First Issue
As Amended

2023-000-9901

This is the first issue, as amended, of the United States Standards for Grades of Frozen Sweet Peppers. These amended standards are issued by the Department after careful consideration of all data and views submitted.

United States Standards for Grades of Frozen Sweet Peppers were published as the first issue in the Federal Register on September 11, 1956 (21 F.R. 6857) to become effective on October 12, 1956. The amendments to the first issue of these standards were published in the Federal Register on June 28, 1957 (22 F.R. 4532) to become effective on July 29, 1957, and amended March 13, 1959 (24 F.R. 1825).

As in the case of other standards for processed fruits and vegetables, these standards are designed to serve as a convenient basis for sales, for establishing quality control programs, and for determining loan values. They will also serve as a basis for the inspection of this commodity by Federal inspection service, which is available for the inspection of other processed products as well.

The Department welcomes suggestions which might aid in improving these standards in future revisions. Comments may be submitted to, and copies of these standards obtained from:

Chief, Processed Products Standardization
and Inspection Branch
Fruit and Vegetable Division
Agricultural Marketing Service
United States Department of Agriculture
Washington 25, D. C.

UNITED STATES STANDARDS FOR GRADES OF FROZEN SWEET PEPPERS¹

Effective March 13, 1959

PRODUCT DESCRIPTION, TYPES, STYLES, AND GRADES

Sec.

- 52.3001 Product description.
- 52.3002 Types of frozen sweet peppers.
- 52.3003 Styles of frozen sweet peppers.
- 52.3004 Grades of frozen sweet peppers.

FACTORS OF QUALITY

- 52.3005 Ascertaining the grade.
- 52.3006 Ascertaining the rating for the factors which are scored.
- 52.3007 Color.
- 52.3008 Uniformity of size and symmetry.
- 52.3009 Defects.
- 52.3010 Character.

LOT INSPECTION AND CERTIFICATION

- 52.3011 Ascertaining the grade of a lot.

SCORE SHEET

- 52.3012 Score sheet for frozen sweet peppers.

AUTHORITY: §§ 52.3001 to 52.3012 issued under sec. 205, 60 Stat. 1090, as amended; 7 U. S. C. 1624.

PRODUCT DESCRIPTION, TYPES, STYLES, AND GRADES

§ 52.3001 *Product description.* "Frozen sweet peppers" is the frozen product prepared from fresh, clean, sound, firm pods of the common commercial varieties of sweet peppers, which have been properly prepared, may or may not be blanched and are then frozen in accordance with good commercial practice and maintained at temperatures necessary for the preservation of the product.

- § 52.3002 *Types of frozen sweet peppers.* (a) Type I, green.
(b) Type II, red.
(c) Type III, mixed (green and red).

¹ Compliance with the provisions of these standards shall not excuse failure to comply with the provisions of the Federal Food, Drug, and Cosmetic Act.

§ 52.3003 *Styles of frozen sweet peppers.* (a) "Whole stemmed" means whole unpeeled pepper pods with stem and core removed.

(b) "Whole unstemmed" means whole unpeeled pepper pods with stems trimmed to not more than $\frac{1}{2}$ inch length.

(c) "Halved" means whole stemmed, unpeeled, pepper pods which have been cut approximately in half from stem to blossom end.

(d) "Sliced" means whole stemmed, unpeeled pepper pods or pieces of pepper pods which have been cut into strips.

(e) "Diced" means whole stemmed, unpeeled pepper pods or pieces of pepper pods which have been cut into approximate square pieces measuring $\frac{1}{2}$ inch or less.

(f) "Unit" means a whole unpeeled pepper pod or portion of a pepper pod in frozen sweet peppers.

§ 52.3004 *Grades of frozen sweet peppers.* (a) "U. S. Grade A" or "U. S. Fancy" is the quality of frozen sweet peppers that possess similar varietal characteristics; that possess a normal flavor; that possess a good color; that are practically uniform in size and symmetry; that are practically free from defects; that possess a good character; and for those factors which are scored in accordance with the scoring system outlined in this subpart the total score is not less than 85 points: *Provided*, That the frozen sweet peppers may be reasonably uniform in size and symmetry if the total score is not less than 85 points.

(b) "U. S. Grade B" or "U. S. Extra Standard" is the quality of frozen sweet peppers that possess similar varietal characteristics; that possess a normal flavor; that possess a reasonably good

color; that are reasonably uniform in size and symmetry; that are reasonably free from defects; that possess a reasonably good character; and for those factors which are scored in accordance with the scoring system outlined in this subpart the total score is not less than 70 points: *Provided*, That the frozen sweet peppers may be variable in size and symmetry if the total score is not less than 70 points.

(c) "Substandard" is the quality of frozen sweet peppers that fail to meet the requirements of U. S. Grade B or U. S. Extra Standard.

FACTORS OF QUALITY

§ 52.3005 *Ascertaining the grade—(a) General.* In addition to considering other requirements outlined in the standards the following quality factors are evaluated:

(1) *Factors not rated by score points.*
(i) Varietal characteristics.

(ii) Flavor.

(2) *Factors rated by score points.* The relative importance of each factor which is scored is expressed numerically on the scale of 100. The maximum number of points that may be given such factors are:

Factors:	Points
Color-----	20
Uniformity of size and symmetry--	20
Defects-----	30
Character -----	30
<hr/>	
Total score-----	100

The evaluation of the factors of quality are made immediately after thawing to the extent that the product is substantially free from ice crystals and can be handled as individual units.

(b) *Normal flavor.* "Normal flavor" means that the product is free from objectionable flavor and objectionable odors of any kind.

§ 52.3006 *Ascertaining the rating for the factors which are scored.* The essential variations within each factor which is scored are so described that the value may be ascertained for each factor and expressed numerically. The numerical range within each factor which is scored is inclusive. (For example, "27 to 30

points" means 27, 28, 29, or 30 points.)

§ 52.3007 *Color—(a) General.* The color of frozen sweet peppers has reference to the predominating and characteristic color of the exterior surface of the units of frozen sweet peppers.

(b) (A) *classification.* Frozen sweet peppers that possess a good color may be given a score of 17 to 20 points. "Good color" means a good characteristic bright color for the type and with respect to type I and type II variations in color do not materially affect the appearance of the product.

(c) (B) *classification.* Frozen sweet peppers that possess a reasonably good color may be given a score of 14 to 16 points. Frozen sweet peppers that fall into this classification shall not be graded above U. S. Grade B or U. S. Extra Standard regardless of the total score for the product (this is a limiting rule). "Reasonably good color" means a reasonably bright characteristic color for the type and with respect to Type I and Type II variations in color do not seriously affect the appearance of the product.

NOTE: When the appearance of the product is seriously affected by a mixture of Type I and Type II units consider as Type III.

(d) (SStd.) *classification.* Frozen sweet peppers that fail to meet the requirements of paragraph (c) of this section or are definitely dull or off color for any reason may be given a score of 0 to 13 points and shall not be graded above Substandard regardless of the total score for the product (this is a limiting rule).

§ 52.3008 *Uniformity of size and symmetry—(a) General.* Uniformity of size and symmetry refers to the degree of variation in size and symmetry of the units in the respective styles of frozen sweet peppers.

(b) (A) *classification.* Frozen sweet peppers that are practically uniform in size and symmetry may be given a score of 17 to 20 points. "Practically uniform in size and symmetry" has the following meanings with respect to the following styles of frozen sweet peppers:

(1) *Whole stemmed; whole un-*

stemmed; halved. Not less than 90 percent, by count, of the pods shall be at least $2\frac{1}{2}$ inches in length, exclusive of the stem, and $2\frac{1}{2}$ inches in diameter and shall be practically uniform in size and symmetry.

(2) *Sliced.* The units are practically uniform in size and the aggregate weight of all strips less than $1\frac{1}{4}$ inches in length does not exceed 30 percent, by weight, of all the units.

(3) *Diced.* The units are practically uniform in size and the aggregate weight of all the units which are noticeably smaller than one-half the area of an average sized unit and of all markedly large and irregular-shaped units does not exceed 10 percent, by weight, of all the units.

(c) (B) *classification.* Frozen sweet peppers that are reasonably uniform in size and symmetry may be given a score of 14 to 16 points. "Reasonably uniform in size and symmetry" has the following meanings with respect to the following styles of frozen sweet peppers:

(1) *Whole stemmed; whole unstemmed; halved.* Not less than 80 percent, by count, of the pods shall be at least $2\frac{1}{2}$ inches in length, exclusive of the stem, and $2\frac{1}{2}$ inches in diameter and shall be reasonably uniform in size and symmetry.

(2) *Sliced.* The units are reasonably uniform in size and the aggregate weight of all strips less than $1\frac{1}{4}$ inches in length does not exceed 40 percent, by weight, of all the units.

(3) *Diced.* The units are reasonably uniform in size and the aggregate weight of all units which are noticeably smaller than one-half the area of an average sized unit and of all markedly large and irregular-shaped units does not exceed 20 percent, by weight, of all the units.

(d) (SStd.) *classification.* Frozen sweet peppers that fail to meet the requirements of paragraph (c) of this section may be given a score of 0 to 13 points and shall not be graded above U.S. Grade B or U.S. Extra Standard, regardless of the total score for the product (this is a partial limiting rule).

§ 52.3009 *Defects*—(a) *General.* The factor of defects refers to the freedom from grit, sand or silt, seeds, undeveloped seeds, core and stem material; the trim-

mings; and damaged and seriously damaged units.

(1) "Grit, sand, or silt" means any particle of earthy material.

(2) "Well trimmed" means that the unit is free from gouges or knife marks and with respect to whole unstemmed style that the stem is trimmed to not more than one-half inch length and with respect to whole stemmed and halved styles that the stem, core, seeds, and placenta tissue are neatly removed so as to retain substantially the appearance of a whole or halved unit.

(3) "Reasonably well trimmed" means that the unit is practically free from gouges or knife marks and with respect to whole unstemmed style that the stem is trimmed to not more than one-half inch length and with respect to whole stemmed and halved styles that the stem, core, seeds, and placenta tissue have been removed so as to retain to a reasonable extent the appearance of a whole or halved unit.

(4) "Damage" means any injury or blemish which materially affects the appearance or eating quality of the unit.

(5) "Serious damage" means any injury or blemish which seriously affects the appearance or eating quality of the unit.

(b) (A) *classification.* Frozen sweet peppers that are practically free from defects may be given a score of 26 to 30 points. "Practically free from defects" means that the pods in whole unstemmed, whole stemmed, and halved styles are well trimmed; that no grit, sand or silt may be present that affects the appearance and eating quality; and that seeds, undeveloped seeds, core and stem material, damaged and seriously damaged units individually or collectively do not materially affect the appearance and eating quality of the product.

(c) (B) *classification.* Frozen sweet peppers that are reasonably free from defects may be given a score of 21 to 25 points. Frozen sweet peppers that fall into this classification shall not be graded above U. S. Grade B or U. S. Extra Standard, regardless of the total score for the product (this is a limiting rule).

"Reasonably free from defects" means that the pods in whole unstemmed, whole stemmed and halved styles are reasonably well trimmed; that no grit, sand, or silt may be present that affects the appearance and eating quality; and that seeds, undeveloped seeds, core and stem material, damaged and seriously damaged units individually or collectively do not seriously affect the appearance and eating quality of the product.

(d) (SSta.) classification. Frozen sweet peppers that fail to meet the requirements of paragraph (c) of this section may be given a score of 0 to 20 points and shall not be graded above Substandard regardless of the total score for the product (this is a limiting rule).

§ 52.3010 *Character*—(a) (A) classification. Frozen sweet peppers that possess a good character may be given a score of 25 to 30 points. "Good character" means that the units are firm, full fleshed and tender.

(b) (B) classification. Frozen sweet peppers that possess a reasonably good character may be given a score of 21 to 24 points. Frozen sweet peppers that fall into this classification shall not be graded above U. S. Grade B or U. S. Extra Standard regardless of the total score for the product (this is a limiting rule). "Reasonably good character" means that the units are reasonably full fleshed, may lack firmness but are not soft or mushy.

(c) (SStd.) classification. Frozen sweet peppers that fail to meet the requirements of paragraph (b) of this section may be given a score of 0 to 20 points and shall not be graded above Substandard regardless of the total score for the product (this is a limiting rule).

LOT INSPECTION AND CERTIFICATION

§ 52.3011 *Ascertaining the grade of a lot.* The grade of a lot of frozen sweet peppers covered by these

standards is determined by the procedures set forth in the regulations governing inspection and certification of processed fruits and vegetables, processed products thereof, and certain other processed food products (§§ 52.1 to 52.87).

SCORE SHEET

§ 52.3012 *Score sheet for frozen sweet peppers.*

Size and kind of container.....	
Container mark or identification.....	
Label.....	
Net weight (ounces).....	
Type.....	
Style.....	
Count of peppers (whole, halved).....	
Factors	Score points
Color.....	20 { (A) 17-20 (B) ¹ 14-16 (SStd.) ² 0-13
Uniformity of size and symmetry.....	20 { (A) 17-20 (B) ¹ 14-16 (SStd.) ² 0-13
Defects.....	30 { (A) 26-30 (B) ¹ 21-25 (SStd.) ² 10-20
Character.....	30 { (A) 25-30 (B) ¹ 21-24 (SStd.) ² 10-20
Total score.....	100
Grade.....	
Flavor.....	

¹ Indicates limiting rule.

² Indicates partial limiting rule.

Dated March 10, 1959, to become effective upon date of publication in the **FEDERAL REGISTER**.

(Sec. 205, 60 Stat. 1090, as amended; 7 U.S.C. 1624)

[SEAL] ROY W. LENNARTSON,
Deputy Administrator,
Marketing Services.

[F.R. Doc. 59-2157; Filed, Mar. 12, 1959;
8:48 a.m.]

Published in the Federal Register September 11, 1956 (21 F.R. 6857)
Amendments published in the Federal Register June 28, 1957 (22 F.R. 4532)
Amendments published in the Federal Register March 13, 1959 (24 F.R. 1825)

* NATIONAL AGRICULTURAL LIBRARY



1022472947

NATIONAL AGRICULTURAL LIBRARY



1022472947